

# Hygienic classes for process valves

The selection scheme helps you to choose the right component technology.



Storage



Preparation



Preservation



Bottling



## Soft drink (still)

☀  
MSL:  
several months  
pH-value: > 4.5



## Ice tea (still)

☀  
MSL:  
> 12 months  
pH-value: > 4.5



## Babyfood / Nutrition

☀  
MSL:  
several months  
pH-value: > 4.5



## UHT milk / UHT cream

☀  
MSL:  
> 3 months  
pH-value: > 4.5

Aseptic (V)



Seat valves



Seat valves



Stainless  
steel bellow



Stainless  
steel bellow



## Fruite juice

☀  
MSL:  
several months  
pH-value: ≤ 4.5



## Ice tea (still)

☀  
MSL:  
> 6 months  
pH-value: ≤ 4.5



## Fruit yogurt, heat-treated

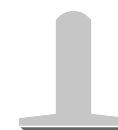
☀  
MSL:  
> 5 months  
pH-value: ≤ 4.5



## ESL milk

☀  
MSL:  
21–45 days  
pH-value: > 4.5

UltraClean (IV)



Seat valves



Seat valves



Diaphragm  
and stem  
diaphragm



Diaphragm  
and stem  
diaphragm



## Wine

☀  
MSL:  
> 1 year  
pH-value: ≤ 4.5



## Beer

☀  
MSL:  
> 6 months  
pH-value: ≤ 4.5



## Fruit yogurt / Natural yogurt

☀  
MSL:  
> 2–4 months  
pH-value: ≤ 4.5



## Fresh milk

☀  
MSL:  
7–10 days  
pH-value: > 4.5

Hygienic (I–III)



Butterfly valves



Seat valves



Seat valves



Seat valves